

Finis Terrae 2015

Premium Red Blend



Finis Terrae is a clear reflection of the Maipo Valley terroir expressed through the finest of Cousiño's Cabernet Sauvignon, Merlot and Syrah from each vintage. It is a blend created by tasting hundreds of combinations of Cabernet – Merlot - Syrah to achieve the ideal balance of fruit, acidity, tannins, alcohol and oak.

Winemaker's Notes

Season 2014-2015 had the highest temperatures and least amount of frosts in the last 3 years. It's main characteristics was the absence of rainfalls during the flowering and harvest period, giving us very healthy grapes to work with. High temperatures got our grapes faster to the optimal ripening, giving to our wines a discreet acidity, structured tannins and higher aromatic intensity.

Winemaking

After a careful selection while harvesting, the grapes are transported in small boxes of 10 kg to the cellar, where they undergo a second selection of bunches and a third one of single berries. The elaboration of the wine began with a cold maceration at 7°C for one week and was subsequently inoculated with yeasts. Fermentation goes through at a controlled temperature of 25°C and 26°C for the varieties separately, which took around 10 days. The post fermentative-maceration lasted around 2 weeks and then the wine was transferred into new barrels where its malolactic fermentation ended. After 15 months, the blend of Cabernet Sauvignon, Merlot and Syrah was made, which until now rested separately, returning this blend to the new barrels where it was left to evolve for around 3 more months. After this period, it is bottled and continues evolving and aging in our cellar for at least two more years.

Tasting Notes

This wine of intense and bright ruby red color stands out on the nose for its aromas of ripe black fruit, such as plum and cherry, continuing with red pepper and notes of leather, wood and tobacco. On the palate it has a smooth entry with intense and elegant tannins. It has high acidity, with a long finish and persistent fruity notes.

Harmonies

This premium blend is perfect to accompany all kinds of meats, especially red meats such as a beef fillet with a truffled mushroom risotto. It is also ideal in the company of game meats, such as a wild boar stew in red wine sauce.

Technical Data

Varietal composition: 63% Cabernet Sauvignon – 25% Merlot – 12% Syrah
Denomination: Valle del Maipo
Alcohol: 14.5%
Total acidity: 5.87 g/L
Residual Sugar: 3.66 g/L
pH: 3.43
Serving temperature: 18°C



Tim Atkin 2021 – 93 pts.
Descorchados 2022 – 95 pts.